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Gruyère & Caramelized Onion Puffs

Makes 24 puffs

Ingredients:

2 sweet onions, sliced pole to pole and caramelized
2 tablespoons butter
2 tablespoons olive oil
1 tablespoon honey
1 teaspoon fresh thyme leaves
1/4 teaspoon kosher salt
1/4 teaspoon pepper
4 ounces Gruyère cheese, grated
2 sheets 9"x9" frozen puff pastry, defrosted
2 tablespoons heavy cream for brushing

Directions:

1. Sauté the sweet onions over low heat until caramelized and golden brown. Drizzle the caramelized onions with honey and season with fresh thyme, salt, and pepper, and set aside.
2. Unfold the defrosted, yet chilled, puff pastry. With a knife, cut each piece of the puff pastry sheets into 9 squares, about 3" x 3" each. Place each square in the cup of a mini-muffin tin. Pat into place.
3. Place a pinch of caramelized onions into the center of each pastry square. Then add a few shreds of the grated Gruyère cheese. Brush the edges with cream. Pinch the four corners of puff pastry together. Brush the closed tops with cream.
4. Bake in a 400°F oven for 20-25 minutes, or until the pastry is golden brown. Serve immediately.